

UNUS #Y2-0245-UNI  
Case No. F7534(V)

**Amendments to the Claims:**

The listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

**Claim 1 (original):** Pourable, edible frying composition comprising an aqueous phase and a fatty phase, which composition comprises an ester of citric acid with a monoglyceride or with a combination of a monoglyceride and a diglyceride.

**Claim 2 (original):** Pourable, edible frying composition according to claim 1, wherein the ester is an ester of citric acid with a mixture of a monoglyceride and a diglyceride wherein the amount of monoglyceride is at least 30 wt%.

**Claim 3 (original):** Pourable frying composition according to claim 1 wherein the composition is essentially free of lecithins or compounds derived from lecithin.

**Claim 4 (previously amended)** Pourable frying composition according to claim 1, wherein substantially no added monoglyceride is present.

**Claim 5 (original):** Pourable frying composition according to claim 4, wherein the amount of added monoglyceride is less than 0.1 wt%.

**Claim 6 (original):** Pourable frying composition according to claim 1 wherein the total amount of the ester of citric acid is 0.07 to 3 wt%.

UNUS #Y2-0245-UNI  
Case No. F7534(V)

Claim 7 (original): Pourable frying composition according to claim 1, wherein the composition comprises an amount of an inorganic salt of 1 wt.% or more.

Claim 8 (original): Pourable frying composition according to claim 1, wherein the pH of the composition is 5.5 or lower.

Claim 9 (currently amended): Pourable frying composition according to claim 1 which comprises, after melting, an aqueous phase and a fat phase, wherein the aqueous phase and any intermediate phase together comprise include 60 to 100 wt% of the total amount of the ester of citric acid present in the frying composition.

Claim 10 (currently amended): Pourable frying composition according to claim 1, which comprises, after melting, an aqueous phase and a fat phase, wherein the aqueous phase and any intermediate phase together comprise include from 0.07 to 3 wt% of said ester of citric acid on total product weight.

Claim 11 (original): Pourable frying composition according to claim 1 wherein the monoglyceride or diglyceride is selected from the group of monoglycerides or diglycerides with fatty acids having a chain length of between 4 and 24 carbon atoms.

Claim 12 (original): Pourable frying composition according to claim 11, wherein at least 50 wt% of the esters are esters of citric acid with a monoglyceride or with a diglyceride having a fatty acid chain which is saturated.

Claim 13 (cancelled)

UNUS #Y2-0245-UNI  
Case No. F7534(V)

Claim 14 (currently amended): Process for the preparation of a pourable, edible frying composition which comprises the steps of

- (a) ~~preparation of~~ preparing an aqueous phase
- (b) ~~preparation of~~ preparing an oil phase, wherein by adding an ester of citric acid with a monoglyceride or with a combination of monoglyceride and a diglyceride is added to the aqueous phase and/or the oil phase in step (a) and/or (b),
- (c) mixing of the aqueous phase and the oil phase to obtain an emulsion.

Claims 15 - 19 (not entered)